



DESSERTS WITH SUGGESTED PAIRINGS

** Our desserts may contain dairy and/or nuts*

PANNA CÓTTA *cream, cocoa, & dark chocolate, aromatized with coffee & vanilla with a raspberry sauce* 16
20 yr Tawny Port, Graham's 15

PISTACHIO CHEESECAKE BAKLAVÁ *pistachio cheesecake mousse, black cherry, baklava* 18
Samos Muscat, Kourtaki, Greece, N.V. 10

GALAKTOBOÚREKO *phyllo dough-wrapped custard, honey syrup, orange zest, vanilla ice cream* 17
Commandaria, KEO, St. John, Limassol Cyprus, N.V. 15

LOUKOUMÁDES *traditional Greek beignets, Attiki honey, cinnamon, walnuts* 14
Dolce, Napa Valley, USA, 2019 25

YIAOÚRTI *Attiki thyme-honey Greek yogurt, toasted sesame, assorted berries* 15
Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2018 15

ICE CREAM & SORBETS *please inquire with your server for daily selections* 8
Port, Patland, 'D'oro, Stagecoach Vineyard-Napa Valley, USA, 2015 20

COFFEE & TEA

FRAPPE *iced Greek coffee* 6

GREEK "ELLINIKOS" 5

COFFEE & TEA 5

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

MOCHA 6

MACCHIATTO 5

AMERICANO 5

EXTRA ESPRESSO SHOT 3

FOR BUSINESS BREAKFAST OR LUNCHEONS, PRIVATE EVENTS AND FAMILY CELEBRATIONS FOR ALL OCCASIONS, EMAIL EVENTS@DIODEKA.COM

APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY NOT INCLUDED. A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR DESSERTS MAY CONTAIN NUTS.
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A \$4 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. NOT EVERY SINGLE INGREDIENT IS LISTED ON THE MENU DESCRIPTIONS. DUE TO SHARED COOKING & PREP AREAS IN OUR KITCHENS, WE DO NOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS YOU MAY HAVE.

Created 7/17/26



COGNAC, BRANDY, & APÉRITIF

HENNESSY VSOP 25
HENNESSY XO 70
HENNESSY PARADIS 200
REMY MARTIN VSOP 20
REMY MARTIN XO 65
REMY MARTIN LOUIS XIII 1oz. 200
REMY MARTIN LOUIS XIII 2oz. 400
COURVOISSIER VSOP 19
COURVOISSIER XO 49
METAXA GRAND FINE 20
CERBOIS BAS ARMAGNAC VSOP 15
CHÂTEAU de LAUBADE BAS ARMAGNAC N*5 45
CHRISTIAN DROUIN CALVADOS 1997 15
GRAND MARNIER Cuvée du Centenaire 100th Anniversary 35

PORT & MADEIRA

BROADBENT 10 YR Verdelho - Madeira 13
DALVA 1995 Colheita Tawny Port 15
GRAHAM'S 20 YR Tawny Port 15
GRAHAM'S 30 YR Tawny Port 25
PATLAND 'D'ORO PORT, Stagecoach Vineyard-Napa Valley, USA, 2015 20

DESSERT WINE

RIESLING (LATE HARVEST), Bee Hunter, Anderson Valley, U.S.A., 2016 15
COMMANDARIA, KEO, "St. John", Limassol, Cyprus, N.V. 15
DOLCE, Napa Valley, USA, 2019 25
ROYAL TOKAJI, 5 Puttonyos Aszú, Hungary, 2018 15
SAMOS MUSCAT, Kourtaki, Samos, Greece, N.V. 10

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